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(54) Title: **LIQUID LEAVEN COMPOSITION**

SACCHARIFICATION OF THE FLOUR
(E.G. WHEAT, RYE, MALT OR COMBINATIONS THEREOF)



DESACTIVATION OF HYDROLYSING ENZYMES



ACIDIFICATION WITH LACTIC ACID BACTERIA
(ADDING OF BUFFER IF REQUESTED)



YEAST FERMENTATION



ADDITION OF FRESH YEAST
ADDITION OF BREAD IMPROVER COMPOSITION

(57) Abstract: The present invention relates to a method of preparing a stable liquid leaven composition comprising a bread flavour improvement composition (for instance sourdough or sponge based composition), an active yeast and a bread improver composition. Stable liquid compositions according to the invention are obtained when the residual sugar content is kept low, preferably below 0.5% w/w on the liquid composition and/or when severe drops in pH are prevented. The present invention further relates to liquid leaven compositions obtained as such and to their use in for instance bakery products like bread, snacks and pizzas.

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